

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	INTEGRATED PEST MANAGEMENT	40	0	No
NIGHT MONITORING IS BEING PERFORMED; HOWEVER, IT WAS NOT BEING DOCUMENTED.				
<i>Documentation of the night monitoring including zero counts is now being done.</i>				
2	POTABLE WATER	08	0	No
THE HANDWASH STATION LOCATED IN THE PORT DISHWASH ROOM HAD A HOSE WITH A SPRAY NOZZLE ATTACHED TO THE BUCKET FILLING LINE. THE ATMOSPHERIC VENT ON THE BUCKET FILLING LINE IS NOT ADEQUATE PROTECTION FOR THIS				
CTO -----				OK/Complete
3	LIDO GALLEY	21	1	No
THE LABEL ON THE CONVOTHERM OVEN WAS PEELING OFF.				
SETO -----				OK/Complete
4	LIDO GALLEY	21	1	No
RIPPLING SEALANT WAS NOTED WITHIN THE EXHAUST HOOD OVER THE COOKING EQUIPMENT.				
CTO -----				OK/Complete
5	TERRACE GRILL	21	1	No
THE GASKETS ON THE UNDERCOUNTER REACH-IN REFRIGERATORS WERE NOT TIGHT FITTING.				
VO -----				OK/Complete
6	PIZZERIA	21	1	No
THE NON-FOOD CONTACT SURFACES OF THE PIZZA OVEN HAD HOLES AND CREVICES WHICH MADE THESE AREAS DIFFICULT TO CLEAN.				
SETO -----				OK/Complete
7	MAIN GALLEY DECK 6	21	1	No
HOLES WERE NOTED ON THE HANDLE AREA OF THE BLAST CHILLER IN THE GARDE MANGER WHERE SCREW COVERS WERE				
CTO / VO -----				OK/Complete
8	MAIN GALLEY DECK 6	20	0	No/Complete
PEELING AND MISSING SEALANT WAS NOTED ON THE BACKPLATE OF THE MEAT SLICER IN THE GARDE MANGER.				
CTO -----				OK/Complete
9	MAIN GALLEY DECK 6	21	1	No
HOLES WERE NOTED ON THE HANDLE AREA OF REFRIGERATOR #1 IN THE PASTRY WHERE SCREW COVERS WERE MISSING.				
VO -----				OK/Complete
10	MAIN GALLEY DECK 6	33	1	No
PEELING SEALANT WAS NOTED ON THE BULKHEAD BEHIND THE SOUP KETTLES IN THE SOUP SECTION.				
CTO -----				OK/Complete
11	MAIN GALLEY DECK 6	21	1	No
EXCESSIVE AND PEELING SEALANT WAS NOTED ON THE BOTTOM OF THE BRAISING PAN IN THE SOUP SECTION.				
CTO / SETO -----				OK/Complete
12	MAIN GALLEY DECK 6	21	1	No
HOLES WERE NOTED ON THE SALAMANDER UNIT IN THE HOT GALLEY WHERE SCREWS WERE MISSING.				
SETO -----				OK/Complete
13	MAIN GALLEY DECK 6	27	0	No
THE TECHNICAL AREA OF THE SALAMANDER UNIT IN THE HOT GALLEY WAS SOILED WITH FOOD AND GREASE RESIDUE.				
SETO -----				OK/Complete

14**MAIN GALLEY DECK 6**

21

1

No

PEELING AND MISSING SEALANT WAS NOTED IN THE VENTILATION HOOD ABOVE THE SALAMANDER UNIT IN THE HOT GALLEY.

CTO----- **OK/Complete**

15 **MAIN GALLEY DECK 6**

21

1

No

THE GASKET ON THE LID OF THE ICE CREAM FREEZER IN THE PASTRY DISTRIBUTION AREA WAS SPLIT.

VO----- **OK/Complete**

16**MAIN GALLEY DECK 5**

33

1

No

CRACKED AND MISSING GROUT WAS NOTED IN THE BAKERY WALK IN REFRIGERATOR.

CTO / CARP----- **OK/Complete**

17 **MAIN GALLEY DECK 5**

33

1

No

GAPS WERE NOTED IN THE DECKHEAD IN FRONT OF THE BAKERY WALK IN REFRIGERATOR.

CTO----- **OK/Complete**

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8/15/2003

SUN PRINCESS**DETAILS OF INSPECTION VIOLATIONS****NO. LOCATION****REF. POINTS****CRITICAL DESCRIPTION**18 **MAIN GALLEY DECK 5**

33

1

No

CRACKED DECK TILES AND MISSING GROUT WERE NOTED IN THE HOT GALLEY WALK IN REFRIGERATOR. THE THRESHOLD WAS RECESSED, LEAVING A GAP BETWEEN IT AND THE DECK, BETWEEN THE REFRIGERATOR AND THE FREEZER.

CTO / CARP----- **OK/Complete**

19**MAIN GALLEY DECK 5**

27

0

No

THE TECHNICAL AREA OF THE SALAMANDER UNIT IN THE HOT GALLEY WAS SOILED WITH FOOD AND GREASE RESIDUE.

SETO----- **OK/Complete**

20**MAIN GALLEY DECK 5**

21

1

No

PEELING SEALANT WAS NOTED IN THE VENTILATION HOOD ABOVE THE SALAMANDER UNIT IN THE HOT GALLEY.

VO----- **OK/Complete**

21**MAIN GALLEY DECK 5**

21

1

No

THE GASKET ON THE DOOR OF THE PORTABLE REFRIGERATOR IN THE SOUP SECTION WAS SLIGHTLY SOILED WITH MILDEW. SEALANT ON THE EXTERIOR OF THIS REFRIGERATOR WAS SOILED WITH MILDEW.

VO----- **OK/Complete**

22**MAIN GALLEY DECK 5**

33

1

No

LOOSE PROFILE STRIPS AND MISSING SCREWS WERE NOTED ON THE BULKHEAD BEHIND THE SOUP KETTLES IN THE SOUP SECTION

CTO----- **OK/Complete**

23**MAIN GALLEY DECK 5**

20

0

No

PEELING SEALANT WAS NOTED ON THE BACKPLATES OF THE MEAT SLICERS IN THE GARDE MANGER.

CTO----- **OK/Complete**

24**CREW GALLEY**

33

1

No

A LOOSE PANEL, LOOSE PROFILE STRIPS, AND MISSING SCREWS WERE NOTED ON THE BULKHEAD BEHIND THE SOUP KETTLES.

CTO----- **OK/Complete**

25**VEGETABLE PREPARATION**

21

1

No

HOLES WERE NOTED ON THE HANDLE AREA OF REFRIGERATOR #1 WHERE SCREW COVERS WERE MISSING.

VO----- **OK/Complete**

26 **VEGETABLE PREPARATION**

20

0

No

THE MIDDLE DOOR OF UNDERCOUNTER REFRIGERATOR #3 WAS NOT CLOSING PROPERLY.

VO ----- OK/Complete

27BUTCHER SHOP 18 0 Yes

GROUND BEEF WAS STORED ABOVE STEAKS IN THE WALK-IN REFRIGERATOR.

Chief Butcher and staff re-instructed on correct procedures. Item corrected at time of inspection

28WHEELHOUSE BAR PANTRY 21 1 No

THE GASKET ON THE DOOR OF THE WALK-IN REFRIGERATOR WAS SPLIT.

VO ----- OK/Complete

29 WHEELHOUSE BAR PANTRY 33 1 No

CRACKED AND MISSING GROUT WAS NOTED AT THE THRESHOLD IN THE WALK IN REFRIGERATOR.

CTO / CARP ----- OK/Complete

30DISPENSE BAR 33 1 No

A HOLE WAS NOTED IN THE BULKHEAD NEAR THE COFFEE MAKER WHERE A FLANGE WAS LOOSE.

CTO / SETO ----- OK/Complete

31FOOD SERVICE GENERAL 20 0 No

SLOTTED SCREWS WERE NOTED ON THE FRYER COILS IN THE MAIN GALLEYS AND CREW GALLEY.

SETO ----- OK/Complete

32 FOOD SERVICE GENERAL 20 0 No

OPEN-CELLED, ABSORBANT GASKETS WERE NOTED BETWEEN THE UPPER AND LOWER COMPARTMENTS OF THE ICE MACHINES IN THE MAIN GALLEYS, CREW GALLEY, AND BARS.

VO : *Technical will have to indent for new material and fix all ice machines onboard.* ----- New material ordered, to be installed upon arrival to ship

SUN PRINCESS

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
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33	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SUN PRINCESS- CAS - 8/15/2003.

34	FOOD SERVICE GENERAL	33	1	No
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A FEW CRACKED DECK TILES AND CRACKED AND MISSING GROUT WERE NOTED THROUGHOUT THE FOOD SERVICE AREAS, ESPECIALLY IN THE WALK INS.

GAPS AND PEELING SEALANT WERE NOTED ON THE BULKHEADS AND DECKHEADS THROUGHOUT THE FOOD SERVICE AREAS.

CTO / CARP ----- OK